

19 HYDE 01
HOUSE

MENUS

2021





CANAPES

Additional canapes £2.50 per canape per person

Chorizo and halloumi bites, sweet chilli sauce (Gf)

Cornish cheddar and onion croquettes (V)

Goats cheese profiteroles, sun blush tomatoes (V)

King prawns in filo pastry, yellow chilli and ginger sauce

Grilled padron peppers with rock salt (V, Vg, Gf, Df)

Cotswold fillet of beef, truffle fries (+£2.50 pp) (Gf, Df)

English Muffin, quails egg, smoked salmon, hollandaise sauce (+£2.50 pp)

Bruschetta, chickpea, kale and sun blush tomato (V, Vg, Df)

Sweet potato and avocado bites (V, Vg, Gf)

Beetroot blinis (V)





PLATED

Starters

Chicken liver pâté, onion marmalade, sliced brioche

Seasonal vegetable soup (V, Vg, Gf, Df)

Burrata, tomato, basil (V, Gf)

Crayfish & prawn cocktail, avocado (Gf)

Asian inspired shredded duck salad, carrot, sesame dressing (Gf, Df)

Scallops, pork belly, fennel, apple (+£2.50 pp) (Gf, Df)



Mains

Wild mushroom stuffed chicken breast, dauphinoise, green beans, leek cream (Gf)

Pan-seared trout fillet, new potatoes, lemon and chive sauce (Gf)

Spiced vegetable tagine, steamed rice and yogurt (V, Vg, Gf, Df)

Cotswold lamb rump, caponata, salsa verde (Gf, Df)

Roasted cod fillet, chorizo and chickpea cassoulet (Gf, Df)

Confit duck leg, dauphinoise potatoes, roasted courgettes, port reduction (Gf)

Desserts

Vanilla cheesecake, strawberry coulis

Sticky toffee pudding (V)

Bakewell tart (V)

Lemon curd mousse, apricot coulis (V)

White chocolate and orange bread pudding (V)

Chocolate fondant with fresh strawberries (V)

Mixed berries pavlova (V, Gf)

Mandarin bavaois, passionfruit pearls (Gf)

Apple and blackberry crumble, thick custard (V, Vg, Df, Gf)





FEASTING

Starters

Meze, speck, whitebait, stuffed vine leaves, red pepper & feta,
Marinated artichokes, toasted pita chips, tzatziki

Country, glazed Wiltshire ham, pork and egg gala pie, Cotswold cheddar, piccalilli,
waldorf salad

Charcuterie, prosciutto, spianata romana, Napoli, onion marmalade,
pear and date chutney, grissini (Df)

Fish, smoked salmon, smoked Bibury trout, house-smoked salmon pâte, smoked mackerel,
pickled red onion & horseradish aioli, baby gem salad, crostini seed crackers

Vegan, grilled artichoke hearts, stuffed vine leaves, red pepper hummus,
nocellara olives, mushroom pâte, greek wraps (V, Vg, Df)



Mains

Beef, Cotswold sirloin of beef roasted with garlic and thyme, Yorkshire pudding, & fresh
horseradish cream, red wine jus, roasted potatoes & seasonal vegetables (+£3 pp)

Pork, crispy crackled pork loin, cider vinegar apple sauce, lemon and sage stuffing,
grain mustard mash, spiced pear and red cabbage, steamed greens

Lamb, rosemary roasted leg of lamb, home-grown mint sauce,
rosemary roasties, colourful courgettes (+£7.25pp) (Gf)

Salmon, whole roasted scottish salmon stuffed with lemon,
herbs and shallots, new potatoes, ratatouille (Gf, Df)

Vegan Wellington, served with seasonal vegetables and potatoes (V, Vg, Df)

Polenta, grilled mediterranean vegetable stack rosemary polenta cake,
red pepper and cherry tomato fondue (V, Vg, Df)



**EVENING
FOOD**

Late Night Bites

£9 per guest | for a minimum of 75% of your guests | Choose two options

Croque Monsieur
Bacon brioche baps
Mini fish and chips
Mini burger sliders
Margherita pizza slices (V)
Thick cut chips (V)